

APPLE COFFEE CAKE

Yield 100

Portion 1 Piece

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
206 cal	39 g	4 g	5 g	0 mg	213 mg	65 mg

**Ingredient**

**Weight**

**Measure**

**Issue**

APPLES,CANNED,DRAINED,CHOPPED	8 lbs	1 gal	
JUICE,ORANGE	2-3/4 lbs	1 qts 1 cup	
CINNAMON,GROUND	3/4 oz	3 tbsp	
FLOUR,WHEAT,GENERAL PURPOSE	3-5/8 lbs	3 qts 1 cup	
SUGAR,GRANULATED	3 lbs	1 qts 2-3/4 cup	
FLOUR,WHOLE WHEAT	1-1/8 lbs	1 qts 1/4 cup	
MILK,NONFAT,DRY	1-3/4 oz	3/4 cup	
BAKING POWDER	2-3/4 oz	1/4 cup 2 tbsp	
SALT	5/8 oz	1 tbsp	
NUTMEG,GROUND	1/4 oz	1 tbsp	
MARGARINE,SOFTENED	1 lbs	2 cup	
WATER	2 lbs	3-3/4 cup	
EXTRACT,VANILLA	3/4 oz	1 tbsp	
EGG WHITES,FROZEN,THAWED	1-3/4 lbs	3-1/4 cup	
COOKING SPRAY,NONSTICK	2 oz	1/4 cup 1/3 tbsp	
SUGAR,BROWN,PACKED	3-7/8 oz	3/4 cup	

**Method**

- 1 Coarsely chop apples. Toss with orange juice and cinnamon. Cover.
- 2 Sift together flour, sugar, whole wheat flour, milk, baking powder, salt, and nutmeg into mixer bowl.
- 3 Add margarine, water, and vanilla to dry ingredients. Beat at low speed 1 minute until blended. Scrape down bowl; continue beating 2 minutes. Scrape down bowl.
- 4 Slowly add egg whites to mixture while beating at low speed 2 minutes. Scrape down bowl. Beat at medium speed 3 minutes.
- 5 Pour 2-1/2 quarts of batter into each lightly sprayed pan. Spread to evenly distribute batter.
- 6 Spread about 2-1/2 quarts apple mixture evenly over batter in each pan. Sprinkle 3 ounces or 1/3 cup of brown sugar over apples in pan.
- 7 Bake about 1 hour at 400 F. or until done or using a convection oven, bake at 325 F. for about 35 minutes or until done on low fan, open vent.
- 8 Prepare 1 recipe Vanilla Glaze, Recipe No. D 046 00. Drizzle 8 ounces or 1 cup of glaze over warm cake in each pan.
- 9 Cut 6 by 9.